

KENNEDY SPACE CENTER FOOD SANITATION PROGRAM



FOOD SAFETY MANAGEMENT SYSTEM (HACCP PLAN)

RISK FACTORS & PUBLIC HEALTH
INTERVENTION - BASED
INSPECTIONS

Food Code

U.S. Public Health Service



2005

U. S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

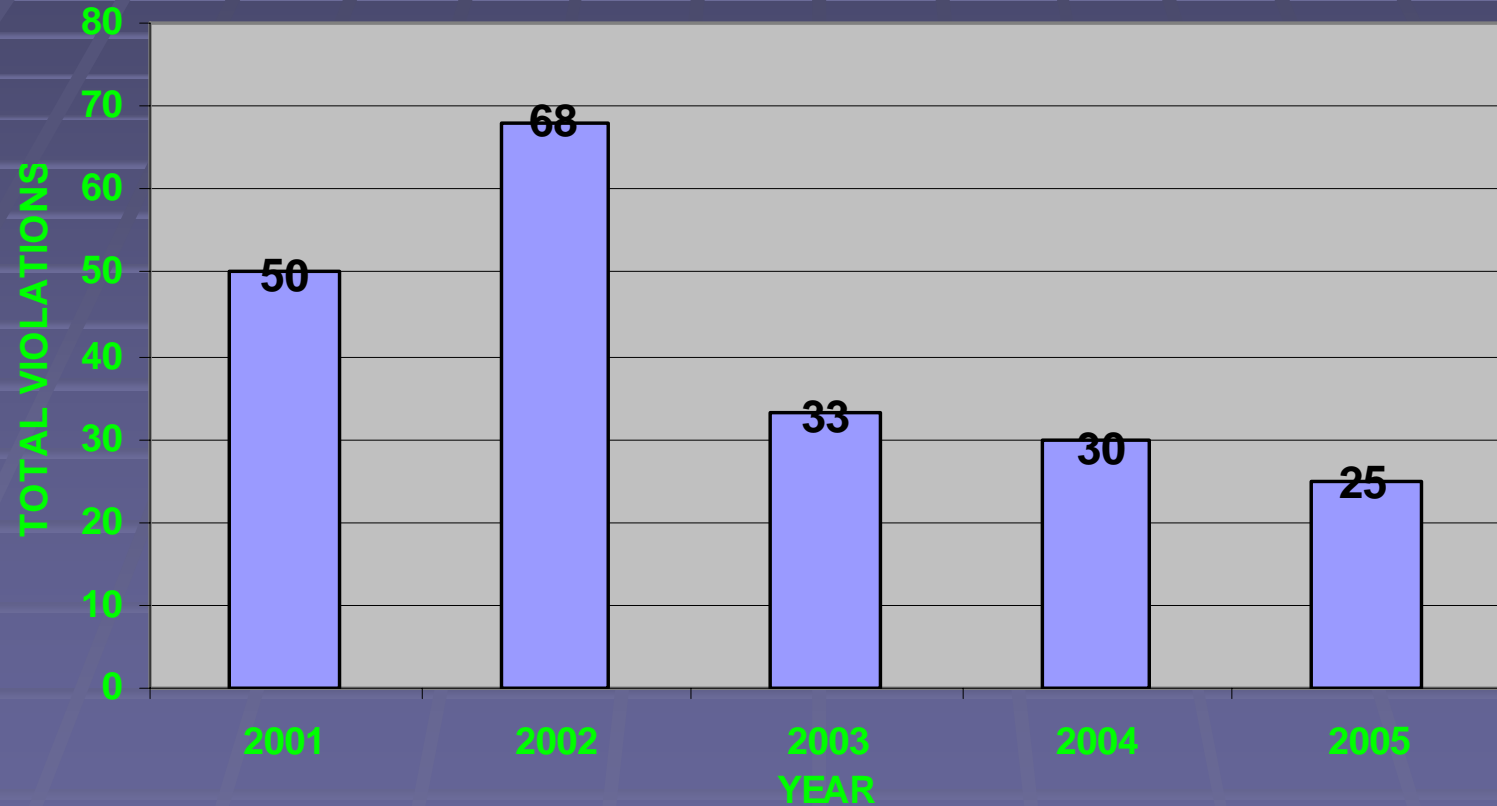
Public Health Service • Food and Drug Administration

College Park, MD 20740

ADOPTED
BY
REFERENCE
IN
KNPR

DECLINING VIOLATIONS

TYPICAL CAFETERIA



ENVIRONMENTAL HEALTH SERVICES

Food Safety Inspection Team

Program Manager - Gerald Kueczynski, R.S.
Senior Registered Sanitarian

David Dobbs - Environmental Health Specialist

Rosemarie Wright, R.S. - Environmental Health
Specialist

*We are pursuing FDA Standardization & Re-Certification
this year*

HISTORY

REPORT OF THE
FDA RETAIL FOOD PROGRAM
DATABASE OF
FOODBORNE ILLNESS RISK FACTORS

Prepared by the FDA Retail Food Program Steering Committee

08/10/00

- FDA RELEASED REPORT -
FDA Retail Program
Database of Foodborne
Illness Risk Factors
(2000)

* Based on CDC surveillance
report for 1988 – 1992

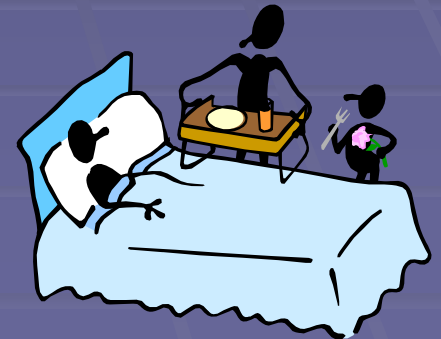
- FDA REVISED
PROCEDURE -
Standardization (2001)

* Food processes approach

FOODBORNE ILLNESS RISK FACTORS

CDC'S Contributing Factors to Confirmed Foodborne Illness Cases

- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Poor personal hygiene



GOOD RETAIL PRACTICES

Standard Operating Procedures, Prerequisites to Prevent Risk Factors

- Overall sanitation of facilities to protect contamination
- Facility maintenance - structure, utilities, ventilation, equipment all clean & in good repair
- Effective pest control
- Adequate garbage & refuse disposal



IMPLEMENTATION

NASA & Food Safety Inspection Team

- Adopted cold food storage 41^o F or below
- Prohibited bare hand-contact with ready-to-eat (r-t-e) foods
- Implemented use of non-latex, food-handler gloves
- Increased requests for facility maintenance & for modifications of cafeterias
- Implemented risk-based inspections
- Implemented electronic inspection system

IMPLEMENTATION

Food Safety Inspection Team & Foodservice Providers

- Verified food source vendors
- Reviewed menus & observed food processes
- Identified hazards, determined critical control points, critical limits & corrective actions needed
- Prepared risk control plans
- Provided adequate thermometers

IMPLEMENTATION

Foodservice Providers

- Emphasized active managerial control
- Initiated development of standard operating procedures
- Purchased equipment needed to reduce risk factor violations
- Trained food employees in addition to food managers
- Initiated uniform recipe development



NEW FOCUS



- Food employee training in addition to food manager's training
- Written health policy and food employee awareness
- Continuous food temperature monitoring by all food employees

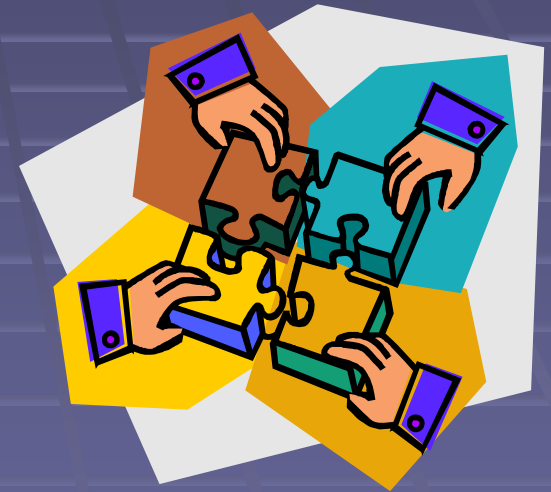
NEW FOCUS (continued)

- Food employees aware of cooking, cooling, reheating, hot & cold storage temperatures & time requirements
- Food employees aware of proper corrective actions
- Proper label & dating of r-t-e, potentially hazardous food (phf)
- Continuous managerial monitoring (verification) & validation procedures

SUCCESS = PARTNERSHIP

Program Success Occurs with Team Approach

- Managers
- Food Employees
- NASA
- Outside Consultants (If necessary)
- Industry Trade Associations
- Food Safety Inspection Team



SUCCESS = VERIFICATION & VALIDATION

- Review Of Records & Logs
- Periodic Validation Of Menu Items, Recipes & Processes
- Periodic Review Of Employee Training & Health Records



SUCCESS = VERIFICATION & VALIDATION

- Periodic meetings to discuss findings and necessary changes
- Refresher training
- Facility walk-through in addition to routine inspections

FUTURE GOALS

Food Safety Inspection Team & Foodservice Providers

VERIFICATION:

- Food employees following critical procedures
- Food employees following planned monitoring procedures
- Determine record completeness & accuracy
- Food employees following proper corrective action

FUTURE GOALS

Food Safety Inspection Team & Foodservice Providers

VALIDATION:

- Any new product/processes or menu items
- New food source vendors
- Standard operating procedures are current and followed
- Monitoring logs are current and practical
- Critical control points, critical limits are current
- Thermometers calibrated and documented per standard operating procedure

HOW TO GET STARTED

2005 FDA Food Code

<http://www.cfsan.fda.gov/~dms/fc05-toc.html>

CFP-Approved Food Manager's Certification Training

- Thomson Prometric, Inc.
<http://www.experioronline.com/ansiexam.htm>
- National Restaurant Association, ServSafe
<http://www.nraef.org/servsafe/>
- National Registry of Food Safety Professionals
<http://www.nrfsp.com/exam/>

HOW TO GET STARTED (continued)

- Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments
www.cfsan.fda.gov/~acrobat/hret2.pdf
- Managing Food Safety: A Regulator's Manual For Applying HACCP Principles to Risk-based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems
www.cfsan.fda.gov/~acrobat/hret3.pdf

FDA Training Classes

- Food Code, Plan Review, Managing Retail Food Safety (HACCP), Preparation for Retail Food Standardization, etc.
www.fda.gov/ora/training/stt/state_training_schedule.html

FDA U.S. REGIONAL CONTACTS

- **SOUTHEAST REGION**

Chester Morris, Dir. State Programs Branch, HFR-SE12, (404) 253-1266

- **NORTHEAST REGION**

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- **CENTRAL REGION**

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- **SOUTHWEST REGION**

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- **PACIFIC REGION**

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FOOD SAFETY TEAM CONTACTS

You may contact us for more information

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